

# Banquet Menu \$69 per person

A MENU TO BE SHARED

addition | SYDNEY ROCK OYSTERS & COOKED TIGER PRAWNS + \$10pp  
mignonette & Marie rose

\* \* \* \* \*

SOURDOUGH, SALTED BUTTER (V)

\* \* \* \* \*

ARANCINI (V)  
mushroom, mozzarella, Parmesan

HEIRLOOM TOMATOES & BURRATA (V, GF)  
olives, basil, chardonnay vinaigrette

KINGFISH CRUDO (GF)  
citrus, radish, herbs

\* \* \* \* \*

choose one option from the below

ROAST OCEAN TROUT FILLET (GF)  
smoky eggplant, green olive salsa verde  
or

CRISPY PORK BELLY (GF)  
chimichurri, lemon  
or

ROAST MB2 RIB EYE (GF) \* *Min 4 per group*  
anchovy & horseradish butter

served with

XMAS SLAW (GF)

HERB & GARLIC BABY POTATOES (GF)

\* \* \* \* \*

DARK CHOCOLATE & CHERRY TIRAMISU

*Pre-orders and prepayments due at least  
3 business days prior to event date.  
Minimum 8 guests*

